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# Ladies' Aid Society Cook Book



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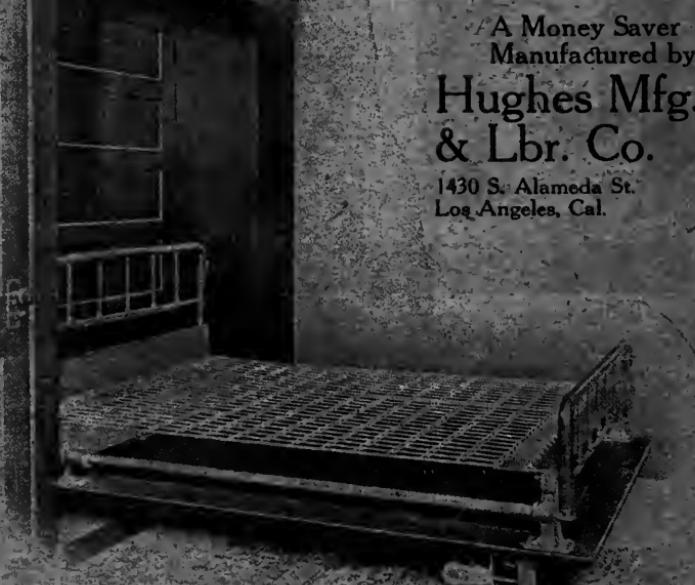
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**STATEMENT OF CONDITION AT CLOSE OF BUSINESS**

MARCH 7, 1911

## RESOURCES

RESOURCES		LIABILITIES	
Loans and Discounts	\$12,013,309.92	Capital Stock	\$1,500,000.00
Bonds, Securities, etc (Bonds only)	1,272,325.00	Surplus and Undivided Profits	2,306,600.17
U. S. Bonds to Secure Circulation	1,250,000.00	Circulation	1,150,000.00
Premium on U. S. Bonds	NONE	Reserved for Taxes..	9,740.00
Customers Liability Under Letters of Credit	83,225.85	Deposits	<b>16,320,453.36</b>
Cash and Sight Exchange	<b>6,673,932.76</b>	Total	<b>\$21,292,793.53</b>
Total	<b>\$21,292,793.53</b>		



REV. ARTHUR S. PHELPS, PASTOR.

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### Poem

"Reading maketh a full man," Lord Bacon said,  
Though most would have put the word "eating" instead;  
But he must have referred to a cookbook receipt,  
Where, 'tis plain to be seen, that to read means to eat.

But if Bacon meant intellectual fullness, and thought reading of  
books would cure mental dullness,  
Then let us remember fish feeds the brain,  
And turn to our fish receipts (though with Mark Twain,  
If fish feeds the brain, when everything fails,  
To some of our friends we would recommend whale!)

If a quarrel arises 'twixt husband and wife  
And cloud sof debate lower, threatening strife,  
Instead of debating—though, perhaps, you would risk it—  
I recommend some of Samantha's cream biscuit.

If you can't collect debt sand your friends prove a sinner,  
Would you make him good natured, invite him to dinner!  
If your birthright is stollen, your brother distressing,  
Feed Esau with pottage, and with meal buy a blessing.  
But what need to say more, or fall to repeating,  
When "the proof of the pudding is found in the eating?"

A. S. P.

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# Soups

"Hail, Soup! Thou harbinger of full orbed dinner."

## CREAM OF TOMATO SOUP.

Put into a sauce pan one pint of strained tomatoes; add a sliced onion, a bay leaf and a small piece of mace. Cover the sauce pan and cook for five minutes. Put into a double boiler a quart of milk and stir until thick and smooth. Strain the tomatoes into a soup tureen; add a salt spoon of soda; season with salt and pepper; stir, and when frothy add hastily the thickened milk. Stir just enough to mix and serve.

## NOODLES FOR SOUP.

Beat 1 egg light, add pinch of salt and flour enough to make very stiff dough, roll out very thin, dredge with flour to keep from sticking; let it remain on board for an hour, then roll up tightly like a sheet of music,—begin at the end and slice into slips as thin as straws. Shortly before serving add to the soup. Keep well floured or they will stick. If boiled too long they will go to pieces.

## ESCALLOPED CORN.

One can corn; eight crackers, grated fine; large lump of butter; one beaten egg; one cup milk. Bake thirty minutes.

## OYSTER SOUP.

Put one quart of boiling water in a kettle, then one quart of rich milk; stir in one teacup of rolled cracker crumbs, seasoned with pepper and salt to taste. When all comes to a boil, add one quart of nice fresh oysters; stir well to keep from scorching; then add a piece of sweet butter about the size of an egg; let it boil up once only, then pour into tureen immediately and send to table. Skim before adding the butter.

## POTATO SOUP.

Three medium sized potatoes; one medium sized onion. Place in kettle and boil thoroughly; mash through a strainer; take a spoonful of butter; brown with a spoonful of flour; add to this a pint of milk. Cook until thick and add to the potato mixture.

## CREAM TOMATO SOUP.

One quart of tomatoes (canned); one onion.

Boil; rub through sieve; season with salt and pepper. Heat one quart milk to boiling point; add two teaspoons butter. Add to hot tomatoes one-half teaspoon soda; stir well and then add hot milk. Serve immediately with salted wafers.

## BEEF AND VEGETABLE SOUP.

Boil soup bone or meat day before wanting it. Skim grease off next day and melt jelly. Add salt and pepper to taste. Add one carrot, one onion, one turnip, two potatoes, one head celery, and a very little cabbage, cut small. (For three people.)

Boil for five hours.

## Fish

"Hospitality should be classed among the cardinal virtues."

### BROILED WHITE FISH.

Clean, split down the back, and let stand in salted water for several hours; wipe dry, and place on a well-greased gridiron over hot coals, sprinkling with salt and pepper. Put flesh side down at first, and when nicely browned, turn carefully on the other side. Cook for twenty or thirty minutes or until nicely browned.

### BAKED FISH.

Take a large, fine fish, nicely cleaned; fill with dressing made as for turkey; wind a string around the fish; lay pieces of sliced pork over it; sprinkle with water, pepper and salat and grated bread-crumbs; pour hot water in pan; baste often; serve with butter sauce.

### FISH CREAMS.

One pound of halibut; boil and pick apart. Mash this fine; add the un-beaten whites of two eggs and mix thoroughly; season with 1 teaspoon salt, dash of pepper and 2 tablespoons cream; pack into small moulds and steam 20 minutes; turn onto heated dish and serve with the following sauce: One tablespoon butter and 1 of flour; cream together and add gradually 1-2 pint of boiling water; let boil; remove this from stove and add the yolk of one egg. In another pan put 1 sliced onion, 1 bay leaf and 4 tablespoons vinegar; let this stand over fire until it is reduced one-half.

### CREAMED OYSTERS

Two heaping tablespoons butter, six level tablespoons flour, one pint milk, one pint oysters. Melt butter, add flour and cook two or three minutes—add milk and stir until it boils; add salt and black pepper a little paprika and one-half teaspoon Worcestershire sauce. Then add oysters and let bubble.

### SCALLOPED OYSTERS

Fill your baking dish with picked (not ground) baker's bread. Wash,

drain and chop your oysters. Season bread crumbs with salt and pepper and pour over them enough melted butter to slightly moisten. Put alternate layers of crumbs and oysters to fill dish and dot with bits of butter; bake in moderately quick oven about twenty minutes.

### CODFISH BALLS

A piece of codfish (about the size of hand), six or seven large potatoes, boil together (without freshening), mash together—let stand until morning, then heat and stir in one egg, use a spoon to form balls and drop into boiling fat.

### OYSTER PIE.

Spread a rich puff paste over a deep pie plate (the sides and edge—not the bottom); drain the liquor from large, fine oysters; put them into a pan and season with pepper, salt, spice and butter; have ready the yolks of three hard-boiled eggs, chopped fine, and some grated bread crumbs; pour the oysters into the dish, strew over them the chopped egg and bread-crumbs, roll out the lid of the pie; after putting in a little flour and half cup of cream, put on the lid and bake in a quick oven till the crust is done.

### SALMON LOAF.

One large can salmon; one cup bread crumbs; four or five eggs, beaten well; salt, pepper and lemon juice; one tablespoonful butter. Put in buttered cones and steam two hours.

### SAUCE FOR BAKED FISH.

One pint milk, 1 large slice onion, chopped fine, 2 sprigs parsley, 1 tablespoon butter, 1 heaping teaspoon flour, let come to a boil and pour over the fish; stir flour to a smooth paste with a little water before adding.

### LITTLE PIGS IN BLANKETS.

Take large oysters, wrap each one in a slice of bacon, cut very thin, fasten with little wooden skewers; fry quickly in a hot pan and serve on toast.

## Meats

“Not meats but cheerfulness makes the feast.”

### GERMAN POT ROAST

Beef—soak in one-half water and one-half vinegar for four hours; put fat in bottom of pot and slice of onion; brown meat in this which has been rolled in flour; cover with vinegar and water, flavor with bay-leaves, cloves and mace and cook until tender.

## BAKED HAM

Soak ham over night. In the morning scrub it clean with brush in cold water. Place ham in boiler skin side down, well covered with cold water. Add to the water: one gill cider vinegar, one gill tarragon vinegar, one-half small chili pepper, one lemon—quartered, one large Spanish onion, three bay-leaves. Let it boil slowly for six hours for ordinary size ham. Remove from stove and let stand in the water until cool; lift out and remove rind; sprinkle fat with sugar and crumbs and insert some whole cloves; place in moderate oven to brown lightly; stand in cool place two days before serving.

## PEPPER RAQUOT

Cut two pounds of beef or veal into inch blocks and roll them in flour; put into a saucepan a large tablespoon of drippings and when hot add the floured meat, turning the latter till very thoroughly browned all over. Now stir into the fat in the pan one tablespoonful of flour, and when smooth, add one tablespoonful of salt, a saltspoon of pepper, a large onion sliced, two bay-leaves, one teacupful of stock or water, and two large fresh tomatoes, or a coffee-cupful of canned ones; stir gently until boiling and then add six good sized fresh sweet green peppers, cut in strips, all seeds and ribs having been discarded; cover and simmer an hour and a half or until meat is tender.

## SAUSAGE

Take a shoulder of pork, chop and weigh; to each pound of meat allow full teaspoon black pepper, one smooth teaspoon salt, three heaping teaspoons sage and a little cayenne pepper (about one-third teaspoon to 5 lbs.)

## PRESSED VEAL AND CORNED BEEF LOAF.

Same amount veal as of corned beef. Boil till tender, separately. Grind, keeping separate. Into the veal liquor put six sheets French gelatine, and melt thoroughly. Moisten all the ground meat with this, peppering the corned beef and salting and peppering the veal. Put layer of meat into pan three-quarters inch thick, patting down smooth and hard, then layer of another kind and so on. This will make two good sized narrow loaves of three layers each.

## OYSTER BISQUE.

One quart milk in double boiler; boil in it one-half bay leaf and piece of celery and piece of parsley. Scald well. Thicken with tablespoon of flour and tablespoon of butter. Get pint standard oysters (small ones); put into the bisque one-half cup oyster juice; chop oysters and add just before serving. Let boil up once after adding chopped oysters. Very delicious.

## VEAL CROQUETTS.

One pint cream, milk or stock; one-quarter cup of butter; one-half cup of flour; one and one-half teaspoons salt; one-half teaspoon pepper; celery

salt. Melt butter; add flour; mix; add liquid. When very thick, add seasoning and three and one-half cups chopped meat. Remove from fire and add one teaspoon grated onion; one teaspoon chopped parsley; two teaspoons lemon juice. When cold, shape in rolls. Beat together one egg and one tablespoon water. Dip rolls in bread-crumbs, then in egg, and again in crumbs. Fry in deep fat.

### MEAT LOAF.

Two pounds round steak, chopped; one cup bread crumbs; two eggs, well beaten; one cup rich milk; two tablespoons butter; one-quarter teaspoon mace; salt and pepper. Mix well; pack in pan; cover with crumbs and bits of butter. Bake about half an hour, and serve with mushroom sauce.

### SWEETBREADS.

Scald in salted water. Remove stringy parts. Put in cold water five or ten minutes. Drain in towel; dip in egg and bread or cracker crumbs; fry in butter, or boil them plain.

### CHICKEN FRICASSE.

Cut up a fowl as for frying; wash well and boil down tender and dry. Lift out the chicken and add butter to the kettle in which the fowl has been cooked, after pouring off superfluous fat or oil. Replace chicken in the kettle, one or two pieces at a time and let fry to a golden brown in the butter. Before serving make a gravy of a large cooking spoonful of flour stirred into the kettle from which the chicken has been removed. Let the flour brown slightly in the butter and thicken with rich milk or cream. Add chopped giblets. Serve separately with chicken.

### TRIPE.

Scrape thoroughly; wash in several waters; then boil in salty water until it is perfectly tender. Let it drain in a platter all night. Next day cut it in small pieces and fry in hot lard, after having rolled pieces in flour. Serve with this a rich brown gravy, using a little of the lard in which the tripe was fried.

### BEEF LOAF.

Three pounds round steak ground very fine, 3 eggs,  $1\frac{1}{2}$  cups crackers rolled fine,  $\frac{1}{2}$  cup butter, salt and pepper to taste. Work with hands until it is like a rubber ball; spread with butter on outside and bake  $1\frac{1}{2}$  hours in a little hot water; baste often.

### VEAL LOAF.

Two pounds of veal steak ground,  $\frac{1}{4}$  pound of pork ground, 1 egg beaten well. Add to this rolled crackers; mix all together with milk, salt and a pinch of cayenne pepper. Mold in loaf and bake. When cold slice, garnish with parsley and serve.

## VEAL BIRDS

Have the veal cut in thin slices, trimmed in squares of about four inches each way. Cut also pork into 1-inch squares, allowing one for each bird, chopping pork and trimming as fine as possible and adding half the amount of cracker crumbs. Season highly with salt, pepper, celery salt, paprika and onion. Mix with egg and milk enough to hold together. Fill each with dressing and fasten together with tooth-picks. Roll in flour and brown in butter in the oven.

## SCALLOPED CHICKEN.

One chicken, 1 can mushrooms, 1 pint oysters. Cook chicken and cut up in small pieces. Scald oysters and chop them, chop mushrooms, put together same as any scallop and roll with rolled crackers. Season with butter, salt and pepper, cover with milk and bake.

## FROG LEGS.

First skin, then throw into boiling water for five minutes. Take out and put them in cold water until cold then wipe dry. Season with salt and pepper, dredge with flour and fry a nice brown in butter. Serve with a little cream sauce around them.

## LEG OF LAMB STUFFED.

Take a leg of lamb and have the bone removed. Stuff from a dressing made of bread crumbs seasoned with butter, pepper and salt and a little onion. Fill the opening and tie together. Dredge with flour, salt and pepper. Add a small quantity of boiling water and roast until tender.

# Vegetables

## EGGS WITH MUSHROOMS.

Slice the mushrooms from cans into halves. Stew ten minutes in a little butter, seasoned with pepper and salt and a very little water. Drain, put the mushrooms into a pie dish; break enough eggs to cover them over the top; pepper, salt and scatter bits of butter over them, strew with bread crumbs and bake until the eggs are "set." Serve in the same dish.

## EGG PLANT COOKED IN BATTER

Peel and slice the egg plant, sprinkle with salt, and put one slice on the other; cover with a pan on tin top, and put weight on so as to press out all the juice, and let stand for awhile. Make a batter of three tablespoons of flour, small teaspoon of salt, one cup of cold water; stir smooth and beat well with egg beater. If the egg plant is large, cut slices half in two, and dip in batter and fry light brown in deep hot lard. Serve at once while hot—not good if they stand too long.

## SPAGHETTI, WITH TOMATO SAUCE

Put spaghetti in boiling salted water; have it well covered with water and boil constantly till done, about 40 minutes; then drain off water and stir in a teaspoon of butter and pour over it the sauce; sprinkle generously with grated cheese and serve.

For souce—Boil one-half can tomatoes with one-half small onions, one-fourth bay-leaf, one-half saltspoon salt, four pepper corns and two whole cloves. Parsley; a bit of fresh celery or better some of the dried celery leafs, soup stock or bones left from roast may be added; cook all well for about half an hour; cook a tablespoon of butter and tablespoon of flour in a saucepan, strain tomato sauce and stir into the flour and butter to thicken sauce.

## BEANS SPANISH

Cook brown Spanish beans until tender, seasoning with salt; fry an onion in butter until brown; drain the beans and mix with the onion; add one-third cup grated cheese, season with cayenne pepper; mix lightly together with a fork and serve hot.

## FRIED GREEN TOMATOES

Cut full grown green tomatoes in slices one-fourth inch thick, dip in one egg beaten with teaspoon, salt and dash of pepper; roll in cracker crumbs and fry in hot grease, bacon fat and butter, or one-third lard and two-thirds butter.

## WELSH RAREBIT

Put in a cup 1 teaspoon flour, mix smooth with a little milk; add a pinch of mustard, a dash of red pepper, a little salt and one egg, mix thoroughly; fill the cup lightly with grated cheese and pour in milk until cup is full; put in chafing dish and cook slowly until thick. Serve on hot wafers.

## MACARONI AND CHEESE.

Break macaroni in inch lengths; stew in salted water until tender; drain; put in pudding dish one layer macaroni, then layer of cheese, then macaroni, then more cheese; season with little butter, pepper and salt. Cover with milk. Bake till nicely browned.

## BAKED BEANS.

Pick and wash 2 cups small navy beans,  $\frac{1}{4}$  pound salt pork and bacon, 4 tablespoons New Orleans molasses, 1 teaspoon salt,  $\frac{1}{4}$  teaspoon dry mustard, a little white and brown sugar, small onion; boil beans until skins will come off; grease pot fill with beans, put onion in center, lay bacon in strips across top, add molasses, sugar, mustard, salt, pepper and hot water to cover; bake 6 hours at least.

## OHIO CORN RELISH.

One dozen ears sweet corn boiled 10 minutes on the cob, then sliced off;

chop fine one large or two small heads cabbage, 2 large mangoes chopped, 2 green peppers chopped, 2 red peppers chopped, 1 cup sugar, 1 tablespoon white mustard seed whole, 1 tablespoon celery seed. Salt to taste; boil and put in jars. This is excellent with meats.

### MACCARONI BALLS.

Break maccaroni in half-inch pieces; there should be 2-3 of a cup; cook in boiling water until soft, drain in a cullender and pour over two cups of cold water, to prevent pieces from adhering; add thick white sauce made of two and one-half tablespoons of butter, 1-3 cup flour, 1 cup milk,  $\frac{1}{4}$  teaspoon salt, 1-3 cup of grated cheese. Spread on a plate to cool. Shape, dip in crumbs, egg and crumbs again; fry in deep fat and drain on brown paper.

### BAKED PEPPERS.

Eight large green peppers, cut off the stem and soak in salt water several hours. Fill with 1 cup cooked rice, 4 ripe tomatoes chopped fine, 1 tablespoon butter. Bake in hot oven for few minutes.

## Pickles, Relishes and Salads

### PEPPER RELISH

Twelve red peppers, twelve green peppers, fourteen large onions, put all through meat grinder using largest cutter; pour boiling water over them and let stand ten minutes; drain and cook 15 minutes with 3 cups full of vinegar, two cups of sugar and 3 tablespoonsful of salt. Seal.

### STUFFED CUCUMBER PICKLES

Take dill pickles, make a slit in them, scrape seed out, pour boiling water on until it is soaked out—you can tell by tasting—fill pickles with sliced lemon peel, seedless raisins, candied ginger and candied cherries; about one-fourth pound of ginger, one-fourth pound of cherries to a pound of raisins; fill the pickles with mixture and tie with strong thread; can with syrup, made of pint of Heinze's white vinegar with one pound of cloves, one stick of cinnamon and four pieces of mace ginger, one pound of sugar; boil until pickles are clear and cook syrup until very thick.

### CRANBERRY SAUCE

To three teacups of cranberries, add a big teacup of water, put on stove and let cook until the berries pop open and will mash; take off and mash well through a cullender, and add one big cup of sugar, put back on the stove and let boil for 5 minutes and it never fails to jelly; turn into a mould, to jelly.

### BORDELAISE SAUCE

Take two heaping tablespoons butter, brown well, add four level tablespoons

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flour and brown again; add one pint soup stock (or water will answer), stir until smooth and thick; add the following: one slice thin ham, raw, cut up, one bay-leaf, one spring parsley, one slice onion, six whole cloves, six pepper corns; simmer one to three hours, adding water to keep same amount; strain and add two tablespoons tomato catsup, one-half tablespoon Worcestershire sauce, celery, salt, one can mushrooms, one small can peas or carrots. Serve with steak or roast beef.

### PICCALILLI

One peck green tomatoes, two heads of cabbage, two green peppers, chop all fine; stir in one cupful of salt; let stand all night; drain well, cover with vinegar, pour off vinegar; add two pounds sugar, two heads of celery, one tablespoon mustard seed, one of cloves, one of cinnamon; put spices and sugar in vinegar, boil and pour over whole mixture. Boil and pour off three times.

### CHILLI SAUCE

Three dozen ripe tomatoes, three bunches of celery, twelve rather small onions, eight green peppers, seven cups of vinegar, two large cups of sugar, two tablespoons of ground cinnamon, one tablespoon of ground cloves, one tablespoon of ground allspice, salt and black pepper to taste; chop all fine, and cook slowly for two or three hours, stirring often; canned tomatoes can be used; using about three cans to this amount of seasoning.

### SMALL CUCUMBER PICKLES

Mix 500 very small cucumbers with one cup of rock salt, and enough boiling water to cover them; after standing 24 hours in the brine, drain and wash them well with cold water; pack in bottle and pour over them a hot mixture made of two quarts of vinegar, two cups of sugar, mustard seed, whole cloves and cinnamon.

### CHERRY OLIVES

Take the best and largest Royal Ann cherries, put them, stems and all, into a pint jar; add 2 tablespoons salt, 1 of vinegar and fill up the jar with cold water. Seal tight. Will be ready to eat in three or four weeks.

### INDIAN RELISH.

One-half peck green tomatoes, 1 head cabbage, 6 onions, 2 stalks celery, 2 green peppers, 2 red peppers, 2 quarts vinegar, 4 quarts sugar, 2 tablespoons white mustard seed, 2 tablespoons celery seed, 2 tablespoons whole cloves, 2 tablespoons mace broken up, 2 tablespoons cinnamon, 1 tablespoon allspice,  $1\frac{1}{2}$  tablespoons turmeric. Chop tomatoes, onions and peppers. Mix with  $\frac{1}{2}$  cup of salt and let stand over night. In morning drain well, chop celery and cabbage, then mix all together and boil 2 hours.

## CHOPPED PICKLE

Two good sized heads of cabbage, one-half dozen red peppers, three pounds of onions, five cents worth of celery seed, fifteen cents worth of white mustard seed, one tablespoon of ground cinnamon, three quarts of vinegar, three tablespoons of ground mustard, red and black pepper to taste, three cups of brown sugar; put all the spices and sugar into the vinegar, and let it come to a boil, then put in your pickle after it has all been chopped fine, and let it cook slowly for an hour or more, stirring frequently; chop the cabbage, pepper and onions rather fine and let stand in salt and drip in a bag over night; it is some better, if this is done, but can be made without doing this; in that case you have to salt it to taste. Green tomatoes can be added to this, if you do, put half as much cabbage as the recipe calls for and use about that amount of green tomatoes. This recipe is nice for the reason it can be made nearly any season of the year, when you can't get the red peppers, a small can of pimentoes can be chopped and put into it; the cabbage and onions are nearly always in season.

## QUINCE HONEY.

Two quarts of water, 3 pounds sugar, boil two minutes, then add four grated quinces. Boil down nearly half. Stir toward the last.

## CHUTNEE RELISH.

Six pounds hard apples, 2 pounds brown sugar,  $\frac{3}{4}$  pounds onions, 5 tablespoons salt,  $1\frac{1}{2}$  table spoons mustard, 1 quart chopped peppers,  $\frac{1}{2}$  pound raisins, 3 pints vinegar. Mix and cook thick.

## CELERY SAUCE.

Thirty ripe tomatoes, 3 red peppers, 3 heads celery, 4 onions, 7 cups vinegar, 15 tablespoons sugar, salt to taste. Chop fine and boil  $1\frac{1}{2}$  hours or until thick.

## CHILI SAUCE.

Eighteen large ripe tomatoes; four onions; four peppers, chopped fine; two tablespoons of salt; two tablespoons of cloves; two tablespoons cinnamon; one tablespoon allspice; one tablespoon nutmeg; one cup of vinegar. Boil one hour. Bottle.

## CHILI SAUCE.

Twelve large ripe tomatoes; three ripe or two green peppers, leaving out half the seeds; two onions; two tablespoons salt; two tablespoons sugar; one tablespoon cinnamon; three cups vinegar. Peel tomatoes and onions. Chop separately very fine. Add finely chopped peppers with other ingredients and boil one and one-half hours.

## PRUNE RELISH.

3 pounds of prunes; 3 pounds of sugar; 1 pound of raisins; 1 pound of walnut;

2 oranges. Put raisins and prunes through vegetable grinder; slice the oranges add sugar, boil until thick; add nuts (chopped fine) 5 minutes before taking from the stove. This is nice with meats or as a fruit sandwich.

### MIXED PICKLES—FRENCH.

One quart little silver onions; two quarts cucumbers; small head cauliflower; one quart green tomatoes. Steam or cook separately in salt water. Dressing: one quart vinegar; one-half cup sugar; one tablespoon flour; one tablespoon mustard; one tablespoon salt; one-half tablespoon pepper; one tablespoon tumeric.

### CHOPPED PICKLES.

One gallon cabbage, 1 gallon green tomatoes, 1 quart onions, 2 or 3 green pepper pods, chopped fine. Sprinkle salt over the tomatoes and let them stand awhile; then drain off the water and put with the other ingredients and with this add 4 tablespoons ground mustard, 2 tablespoons ginger powdered, 1 tablespoon of cloves, powdered, 1 tablespoon mace, powdered, 3 pounds of sugar, 3 ounces of Turmeric powder, 1 ounce of celery seed; mix well and cover with good vinegar and boil slowly till done.

### FINE SOUR PICKLES.

Fill quart cans with pickles and put a desertspoon of salt and fill with cold vinegar, then seal tight.

### MUSTARD PICKLES.

One peck cucumbers, 1 peck onions,  $\frac{1}{2}$  peck string beans, 3 heads cauliflower, 3 bunches celery,  $\frac{1}{2}$  dozen green peppers. Soak all in salt water over night, then drain and strain in weak salt water, then put in cans and pour over it. Season with curry powder or mix in spices to taste, 6 quarts vinegar. Boil this up and pour over pickles. Put green tomatoes in if you like.

### GREEN TOMATO SOY

Two gallons green tomatoes sliced without peeling, 12 good sized onions sliced, 2 quarts vinegar, 1 quart sugar, 2 tablespoons salt, 2 tablespoons black pepper, 2 green peppers, 1 tablespoon allspice and 1 of cloves, 1 tablespoon cinnamon; mix and cook until tender, stirring often.

### PICCALILI.

One-third green tomatoes, 2-3 cabbage, green and red peppers and mustard seed to taste, a bit of horse radish, salt to taste, grind the tomatoes and drain off juice, grind cabbage, horse radish and peppers together; add tomatoes, mustard seed and salt, and mix thoroughly. Place in a jar, press firmly and put weight on like kraut and let stand until sour.

### SALAD DRESSING.

Salt, sugar and mustard. Mix olive oil and cream, add little vinegar last.

## SALAD DRESSING.

One cup water; one table spoon butter; vinegar to suit taste; tea spoon sugar; pinch of mustard and red pepper; pinch of salt; yolks of four eggs; beat eggs thoroughly; mix in sugar, salt, mustard and pepper; boil water, vinegar and butter, pour in mixture and stir continuously until thickens, cooking very slowly.

Above with chopped celery and onions is finest.

## APPLE SALAD.

Two cups of apples (cut in cubes), one cup of celery (cut in cubes), one-half cup of English walnuts (chopped rather fine), pinch of salt.

Dressing: One cup whipped cream, three tablespoonfuls salad dressing, two tablespoons sugar. After thoroughly mixing the two, cover with whipped cream.

## SALAD DRESSING.

Three-fourths glass of sugar, into which stir one heaping tablespoon of flour, pepper, one teaspoon salt. Fill glass with milk, stir in the yolks of five eggs, one tablespoon butter, one pint vinegar, one-half pint of water; stir until thickens.

## TOMATO SALAD DRESSING.

One-half cup vinegar, one teaspoon sugar, one-half teaspoon salt, one teaspoon mustard, one egg well beaten. Cook over hot water. When cold pour over tomatoes.

## SALAD DRESSING.

One small tablespoon salt, one small tablespoon mustard, one large tablespoon sugar, one large tablespoon flour, one dash cayenne pepper or paprika, two eggs, one-half cup vinegar, one-half cup water, four tablespoons oil. Mix dry ingredients and add two eggs slightly beaten. Beat oil in slowly, add vinegar and water, then one-fourth cup milk. Cook till thick in double boiler.

## SALAD DRESSING.

One teaspoon mustard, two teaspoons sugar, two teaspoons flour, pepper, paprika, salt, one-third cup vinegar, three eggs.

Directions—Mix first six ingredients with a little water, add to the well beaten eggs. Stir this mixture into the hot vinegar and butter. Cook until thick, stirring constantly. Thin with whipped cream. Part lemon juice may be used instead of all vinegar.

## FRUIT SALAD WITH BLACK CHERRIES.

Lay crisp lettuce leaves on plate and put sliced bananas, small pieces of pineapple and pitted black cherries, keeping the fruits in separate groups. Put cream mayonaise over the top and sprinkle with nuts.

## Bread and Rolls

"To mould mankind at will  
And shape their acts,  
First dine them well and  
They will become as wax."

### GRAHAM BREAD.

One pint graham flour; one pint white flour; one teaspoon sugar; one teaspoon salt; two teaspoons baking powder. Sift all well together, rejecting coarse bran left in sieve. Add one and one-half pints milk. Bake in two small greased tins, twenty-five minutes. Protect with paper ten minutes.

### FRENCH TOAST.

To two eggs, thoroughly beaten, add one cup sweet milk and a little salt. Slice bread and dip into the mixture, allowing each slice to absorb some of it; then fry on hot buttered griddle; spread with butter and serve hot.

### NUT ROLL.

One and one-half cups of any kind of nut meat with three cups of bread crumbs; one rounding tablespoon of peanut butter; two cups milk; one teaspoon sage; three teaspoons of salt; pepper. Mix bread and nuts; pour over a cup of boiling water; cover and let stand ten or fifteen minutes; then add milk, etc. Put in buttered pan and bake twenty minutes.

### STEAMED BROWN BREAD.

One pint of bread crumbs rolled fine; one egg; one cup of sweet milk; one cup cooking molasses; one rounded teaspoonful soda dissolved in the molasses; one cup of raisins; one-half cup of corn meal. Add graham flour until the mixture is the thickness of graham gems.

The above proportions make three baking powder cans of brown bread when done. Fill three cans half full and steam three hours.

### BOSTON BROWN BREAD.

One pint bread crumbs; one cup sweet milk. Two-thirds cup molasses into which stir one teaspoonful soda; one teaspoonful salt; one egg broken into mixture; one handful corn meal; enough graham flour to make quite thick; one cup raisins. Put into three one-pound baking powder cans and steam two and one-half or three hours.

### BOSTON BROWN BREAD

One cup white flour, two cups corn meal, two teaspoons baking powder, one and one-half cup molasses, salt, one-half cup milk, two tablespoons butter; steam two hours.

## CREAM BISCUITS

One quart flour, one tablespoon butter, two teaspoons baking powder, one teaspoon salt, one teaspoon sugar, one pint sweet cream, one egg, beaten in cream; bake in quick oven.

## NUT BREAD

Four cups flour, four teaspoonfuls baking powder, one-half cup sugar, two cups milk, one cup chopped nuts; mix dry ingredients together, add nuts then milk; heat and let rise twenty minutes. Bake in two small loaves one hour and a quarter.

## BATTER FOR FRITTERS

One cup of flour, one-half cup cold water, one or two eggs, one-eighth teaspoon salt, one tablespoon olive oil or butter; If you want to make a sweet fritter, use one-half tablespoon of sugar and milk may be used instead of water—also a teaspoon of lemon juice. All batters of this kind are better if they stand 24 hours. Beat the eggs separately and add them last; beat it all well; can be used as soon as made, but is better if it stands; apples or bananas, pine apple or pears are all nice in this batter, and make delicious fritters; served with or without a sauce; roll into the batter and fry in deep lard when it is hot enough to smoke a little. Turn frequently and when a light brown, remove from the lard and serve at once.

## BATTER BREAD

One pint milk, three-fourth cup Indian meal, four eggs, yolks and whites, beaten separately, salt to taste; scald milk, stir in the meal, add salt and let cook few minutes; pour this into the lightly beaten yolks, fold in the stiffly beaten whites; pour into well greased pan and bake twenty minutes.

## BROWN BREAD

One and one-half graham, three-fourth cup corn meal, one-half cup molasses, two and one-fourth cups sweet milk, one teaspoonful soda, one egg and a little salt; steam from three to four hours; dissolve soda in a little hot water and turn into molasses.

## CREAM PUFFS

One-fourth cup butter, one cup boiling water, four eggs, one cup flour; put water in sauce pan and get boiling hot, then stir in flour, remove from stove and add eggs, one at a time, drop on tins and bake thirty minutes in moderate oven.

## APPLE FLUFF

Yolk of one egg, cup of milk, tablespoon sugar, teaspoon vanilla; cook to a thin custard, set in cool place; take one large apple of decided flavor, Spy

or Baldwin, peel and grate into drip bowl, sprinkle with sugar as you work, to prevent it turning.

### RAISED BISCUIT.

Three-quarter cup butter or lard (half and half is a good rule); three-quarter cup yeast; three tablespoons sugar; one teaspoon salt; flour to make soft dough. Mix over night, warming the milk slightly and melting the shortening. Mix in the flour to make soft batter; let rise till morning. In morning mix stiff as for bread. Let rise again and mold into biscuit when light. Bake thirty minutes.

### GRAHAM GEMS.

Two cups sour milk; one teaspoon soda; two eggs; a little salt; butter one-half the size of an egg; three cups of graham flour.

### BREAKFAST MUFFINS.

One egg, well beaten; two tablespoons sugar; three tablespoons melted butter; two teaspoons baking powder; one-quarter teaspoon salt; one cup sweet milk; two cups white flour or graham. Bake in muffin pans.

### SCOTCH SHORT BREAD.

One pound of flour; one-half pound of butter; one-quarter pound of sugar. Mix flour and sugar. Dissolve butter till there is just a little lump left floating, pour on to the sugar and flour, stir it up and turn on to the board and work it up till it will hold together. Make round or square cake, as you wish; prick it over the top with silver fork; put sweeties on top, if you wish. Bake in moderate oven. Be careful in baking, or the butter will burn.

### BOSTON BROWN BREAD.

One cup yellow corn meal; one-half cup rye flour; one-half cup white flour; one teaspoon salt; one teaspoon soda; one cup sour milk; one-half cup molasses. Mix all dry ingredients, then add molasses and some milk. Fill two one-pound baking powder cans three quarters full. Boil three hours.

### BROWN BREAD.

One cup of sweet milk; one cup of sour milk; one-half cup molasses; one teaspoon of soda; one cup graham flour; two cups corn meal; a little salt. Steam two and one-half hours. Bake one-half hour in a slow oven.

### OAT MEAL BREAD.

One cup Quaker oats scalded with two cups milk or half milk and half water (if the latter, use a little shortening). Let stand two hours and add a little salt; one-quarter cup molasses; one-half cake yeast, and as much flour as will stir in with a spoon. Let rise and bake in well greased tins.

# Waffles and Pancakes

## WAFFLES.

One pint flour, 1 teaspoonful good baking powder,  $\frac{1}{2}$  teaspoonful salt, 3 eggs,  $1\frac{1}{4}$  cups milk, 1 tablespoonful butter (melted), mix in the order given, add the beaten yolks of the eggs with milk, then the melted butter, and the whites last; serve with butter and maple syrup or lemon syrup.

## HOT CAKES.

Half cup yeast or 1 cake yeast foam, save the water in which you boil potatoes for dinner; when cool add yeast, tablespoon salt, stir with buckwheat flour to make a thin batter—it is nice to use a little skim or sour milk; in the morning pour out a bowl of the batter to start with again, then add to the remaining batter 2 tablespoons molasses and a little soda; take to the table from a hot griddle.

## RICE FRITTERS.

Rice, 4 ounces; eggs, 4; milk, 1 quart; boil rice in the milk, when the rice is soft, remove it; when cold add four eggs well beaten, as much flour as will make a batter; drop a spoonful into hot fat and fry brown; eat with sugar and sauce.

## CORN FRITTERS.

Fried in deep fat like doughnuts; 1 level cup of flour, 1 level teaspoon good baking powder, 2 level teaspoons salt, 1 level teaspoon pepper, 2 eggs well beaten, 1 can corn; mix dry ingredients, sift into corn, add eggs last; drop from spoon into hot lard and fry brown like doughnuts and serve with maple syrup.

## FRITTER BATTER FOR OYSTERS OR FRUIT.

Yelks of 2 eggs, beaten well; add  $\frac{1}{2}$  cup milk and 1 tablespoonful of olive oil, 1 saltspoonful of salt, and 1 cup of flour, or enough to make it almost a drop batter; when ready to use add the whites of the eggs beaten very stiff; if intended for fruit add 1 teaspoonful sugar to the batter; if for clams, tripe or meat, add one tablespoonful of lemon juice; this batter will keep for several days.

## LITTLE INDIAN PANCAKES.

Scald half of a quart of meal, add 1 cup sour milk, 1 cup sweet milk with the remainder of the meal, salt to taste,  $\frac{1}{2}$  teaspoonful soda, 1 teacup flour.

## WHEAT GRIDDLING CAKES.

One pint flour,  $\frac{1}{2}$  teaspoonful salt, 1 teaspoonful soda, 1 scant pint sour milk, 2 eggs, well beaten; crush, measure and sift soda and salt into the flour, add milk and beat well; then add beaten yelks, and lastly whites beaten stiff.

# Pies and Puddings

"Pies need no sauce except appetite."

## DUTCH APPLE PIE.

Line a large deep pie pan with paste. Mix three level tablespoons of flour, a little nutmeg, or cinnamon with three-quarters cup sugar; put it into the crust; then arrange nicely, apples (Bellflower or Greening). Cut in eighths; sprinkle on one-fourth cup of sugar. Pour around apples one cup of cream or milk; dot with butter. Bake in a moderate oven, removing the grate from the bottom of oven. If the above apples are out of season, use Winesaps or Ganos, but slice them. If the apple does not bake as soft as you like, cover a few minutes with oiled paper. I prefer baking without covering.

## MARSHMALLOW PUDDING

Whites of 4 eggs, one cup sugar (scant), two level teaspoons powdered gelatine in scant cup hot water, dissolve thoroughly; one teaspoon vanilla; have whites slightly beaten before adding sugar and dissolved gelatine, then beat twenty minutes and place in mould; make boiled custard of yolks and put in chopped almonds.

## STEAMED FRUIT PUDDING

One cup molasses, one cup milk, two cups flour, one-fourth cup butter, one teaspoon soda, one teaspoon cinnamon, one teaspoon salt; steam two hours. One may also add figs, dates, nuts and raisins chopped fine.

## CONCORD GRAPE PUDDING

Two bunches of grapes, three-fourth of a box of gelatine, one cup sugar; boil one-half hour; then add yolks of three eggs, beaten and one teaspoonful of vanilla; let come to a boil; mash through a strainer and cool; then add beaten whites of three eggs, pour into a mould and put on ice. Serve with whipped cream.

## ORANGE CREAM PIE

Yolks of three eggs, one cup sugar, three teaspoons butter, creamed to one tablespoon flour, mix with a little milk, stir into one pint of hot milk, cook in double boiler until thick, add small lump butter, season with extract of lemon and orange to taste, pour into a baked crust, beat whites of two eggs with a little sugar spread on top and brown.

## MINCE MEAT

Cook two pounds fresh beef; when cold, chop very fine. Three pounds

beef suet; remove skins and strings; six pounds juicy apples, pared and corned; six pounds seeded raisins, chopped fine; wash and dry three pounds currants; mix all together, adding juice of two or three large oranges, two tablespoons cinnamon, two tablespoons nutmeg, three ounces powdered cloves, one teaspoon powdered mace, one pound brown sugar, one quart madeira wine, one pint French brandy, one-half citron cut fine.

### CHOCOLATE PIE

One cup sugar, two tablespoons flour, one-half cup grated chocolate, one pint warm water, beaten yolks of two eggs; boil until thick; bake crust, fill with mixture, and put beaten whites on top.

### AMHERST PUDDING.

One cup sugar, one cup sour milk or buttermilk, one-half cup butter, three level teaspoonfuls cinnamon, one level teaspoonful cloves. A little salt and one-half teaspoon soda and flour. Make it quite a little stiffer than for cake.

### CUSTARD PIE.

(For one medium sized pie.)

Three eggs; one cup of sugar; two cups of milk; nutmeg; lemon, and a little salt, for seasoning. Boil the milk and add to the eggs sugar and seasoning well beaten. Put in tin lined with pastry and bake in moderate oven.

### GERMAN CREAM PIE.

Crust—three-quarters cup flour; one-quarter teaspoon baking powder; one rounding tablespoon sugar; one-quarter cup butter, softened; one egg to make dough; **bake**.

Filling—Boil together one and one-quarter cups milk; yolks of two eggs; three rounding tablespoons sugar; one heaping tablespoon flour; one-half teaspoon vanilla. Pour into crust and put on this meringue, made of whites of two eggs; two tablespoons sugar and a little vanilla. Put in oven long enough to brown.

### LEMON RAISIN PIE.

One cup raisins; one cup water; three-quarters cup of sugar; one tablespoon of flour; rind and juice of one lemon. Cook until thick, then put in crust and bake.

### CARROT PIE.

Yolks of 2 eggs, 2 tablespoons sifted flour, 1 cup sugar, 2 tablespoons carrots, which have been run through a seive, 1 pint milk. Flavor with nutmeg, cloves and cinnamon to taste. Lastly add beaten whites of eggs. Bake with one crust.

## PUFF PUDDING.

Two cups flour, 2 teaspoons good baking powder, pinch salt, add enough sweet milk to make thick batter; drop tablespoonful in well buttered cups, tablespoon of jam or fruit, another tablespoon of batter, then steam 20 minutes; enough for 6 people; serve with whipped cream or plain sauce.

## DATE PUDDING.

One cup sugar, yellows of 3 eggs beaten to a froth, 1 tablespoon flour, 1 teaspoon vanilla, 1 cup chopped nuts, 1 cup chopped dates; last add the whites of eggs beaten to froth; bake 20 minutes; or longer if necessary; serve cold with whipped cream, sweetened and flavored with vanilla.

## SWISS PUDDING.

To 2-3 pint sifted flour add 1 teaspoon good baking powder and a small spoon salt; rub together 4 heaping tablespoonsful or sugar with 2 of melted butter; break in the flour 1 egg and thin the whole with 2-3 pint of sweet milk; add seasoning to taste—we prefer lemon; steam in mould 2 hours.

**SAUCE**—Two tablespoons sugar, 2 tablespoons butter,  $\frac{1}{2}$  tablespoon corn starch, the yolk of 1 well-beaten egg and a teacup boiling milk; boil 1 minute and add the stiff beaten white.

## CHRISTMAS PUDDING.

One cup chopped suet, 1 cup raisins, 1 cup molasses, 1 cup sour milk, 3 cups flour, 1 teaspoon of soda, 1 teaspoon of cinnamon, 1 teaspoon of cloves,  $\frac{1}{2}$  nutmeg, 1 teaspoon of Salt.—**SAUCE**: 1 cup full of sugar, 1 egg,  $1\frac{1}{2}$  tablespoons of butter, 3 tablespoons of boiling water. Beat all together and let come to boil, then flavor with vanilla.

## PLUM PUDDING.

One pound of bread crumbs, 1 pound of sugar, 1 pound currants, 2 pounds of raisins,  $\frac{3}{4}$  pounds suet,  $\frac{1}{2}$  pound citron peel, 1 teacup chopped nuts, 10 eggs, 1 small nutmeg, wineglass of brandy, mix with milk and boil eight hours. Serve with brandy sauce.

## PIE CRUST.

One cup of melted lard; one cup of water; a little salt. Mix and roll out. Mix pretty hard for two pies.

## PLUM PUDDING.

One cup chopped suet, 1 cup molasses, 1 cup milk (either sour or sweet), 3 cups flour, 1 egg, 1 cup chopped raisins, walnuts, 1 teaspoon soda, spices to taste, pinch salt; dissolve soda in milk.—M. U. S.

“When the frost is on the pumpkin.”

## PLUM PUDDING.

One cup chopped raisins; one-half cup suet; one-half cup sweet milk; one-

half cup syrup; one-half cup currants; one-half cup walnuts and almonds, cut with a knife, not too fine; one-third cup chopped citron; one-half teaspoon soda; two eggs; spices to taste, (if liked) two cups flour; a little salt. Dredge currants, nuts and citron with flour and add last. Steam three hours.

### SUET PUDDING.

One cup of sour milk; one-half cup of molasses; one-half cup of sugar; one cup of suet, chopped fine; one cup of seeded raisins; three cups of flour; one teaspoonful of soda, dissolved in boiling water. Add salt, cloves, cinnamon and nutmeg to suit taste. Steam three hours.

### SPONGE CAKE PUDDING.

One cup sugar, one and one-half cups flour, five eggs, beat all together twenty minutes. Add three small tablespoons of cold water and three tablespoons of flour; one teaspoon of good baking powder. Bake thin in flat large pan. Cut in half. Spread half with jelly or jam, then cover with whipped cream. Add other half on top and repeat dressing.

### LEMON CREAM PUDDING.

Stir together juice and grated rind of one lemon, yolks of three eggs, one tablespoon each of corn starch and flour, one cup sugar. Pour over this one pint of boiling water, cook in double boiler until it commences to thicken, then take from fire and add whites of three eggs beaten stiff.

### CARROT PLUM PUDDING.

One pound grated carrots; one pound raisins; one pound currants; one-half pound chopped suet; four tablespoons sugar; one pound chopped English walnuts; twelve tablespoons flour; two teaspoons mace and cinnamon, mixed. Be sure to use nothing to wet this pudding except what comes out of carrots. Steam three hours in baking powder cans three-quarters full.

### SNOWBALL PUDDING.

One-third cup butter; one-half cup sugar; two cups flour; four level teaspoons good baking powder; pinch salt; whites of four eggs; one-half cup milk. Cream butter and sugar together. Steam one-half hour.

Dressing—One cup fresh strawberries, mashed and sweetened with pulverized sugar.

### NEW CHARLOTTE.

One pint of whipped cream, sweetened and flavored with vanilla; fifteen cents worth of marshmallows, cut in bits, and fifteen cents candied cherries, cut in slices. When ready to serve, fold both marshmallows and cherries into the cream. Serve the cream on lady fingers, opened, and sprinkle with chopped nuts.

## SAUCE.

Yolk of one egg; butter size of walnut; one-half cup sugar; nutmeg or lemon; one cup milk heated till hot and thickened with tablespoon corn starch. Add other ingredients, mixing well.

## DATE PUDDING.

Two eggs; one cup sugar; one-quarter cup butter; one-third cup milk; one teaspoon good baking powder and flour to make stiff batter. Stir in one cup stoned dates cut in quarters. Fill moulds half full and steam three hours. Serve with liquid sauce.

# Cake

"Give no more to any guest than he is able to digest."

## CHOCOLATE CAKE.

One and one-half cups sugar; one-half cup butter; six eggs; one-teaspoon cream of tartar; one-half teaspoon soda; half of the cream of tartar in the yolks of the eggs and half in the whites; two squares of melted chocolate in the sugar and butter; three-quarters cup of milk; two cups flour, sifted three times; one teaspoon vanilla. Warm sugar instead of melting the butter. Put soda in the flour. Bake in slow oven forty minutes.

## CHOCOLATE CAKE.

Two cups sugar; one-half cup shortening; one-half cup hot water; one cup grated chocolate; one-half cup sour milk; one teaspoon soda, dissolved in milk; two eggs; scant three cups flour; vanilla.

## SUNSHINE CAKE.

Seven whites of eggs; five yolks of eggs; one cup sugar; one cup flour; one-half teaspoon grated orange peel; one-half teaspoon cream of tartar. First beat whites of eggs very stiff, adding cream of tartar when half beaten. Then add yolks well beaten; then sugar; then orange peel. Fold in the flour carefully, and do not beat afterwards. Bake in moderate oven forty-five minutes.

## SPONGE CAKE

One and one-half cups sugar, four eggs, one-half teaspoon cream tartar, beaten together; two cups flour with one and one-half teaspoons baking powder, three-fourth cup boiling water—flavoring.

## CHOCOLATE CAKE

Two ounces of chocolate, four eggs, one-half cup milk, one-half cup

butter, one and one-half cups sugar, one and three-fourth cups flour, one teaspoon vanilla, one heaping teaspoonful baking powder. Dissolve the chocolate in five tablespoonfuls of boiling water; beat the butter to a cream, add gradually the sugar, beating all the while; add the yolks, beat again—then the milk; then the melted chocolate and flour; now add the whites of eggs beaten to a stiff froth; add the vanilla and baking powder. Can be used for either loaf or layer cake.

### MOLASSES COOKIES

One cup sour cream, one and one-half cups New Orleans molasses, one egg, cinnamon, one-half cup sugar, three-fourth cup butter, one heaping teaspoon of soda.

### SHORT CAKE

One cup flour, one tablespoon butter, one tablespoon lard, two teaspoon baking powder, pinch of salt, milk enough to scroll; bake in two cake tins.

### BOILED ICING

Whites of two eggs, one cup sugar, 3 tablespoons water; put all together and cook eight minutes (stirring often) in a double boiler. Remove from fire and beat with wire beater, adding a bit of cream tartar and flavoring.

### DOUGHNUTS

Yolks of three eggs, one cup sugar, three teaspoons butter, creamed together; one cup sour milk, one teaspoon soda; beaten whites of eggs put in after some of the flour; one-half teaspoon baking powder in last of flour, salt, nutmeg.

### BEST FRUIT CAKE

Ten eggs, one and three-eighth pounds sugar, one pound butter, one pound flour, three pounds raisins, four pounds currants, one pound dates, one pound figs, one-half pound shelled pecans, one-half pound almonds, blanched and chopped, one pound lemon peel, one-half pound citron, one-half candied angelique, three-fourth pounds candied cherries, one-fourth pound candied pineapple, tumbler full each of sweet cream, molasses, grape, jelly and whisky juice and grated rind of two lemons, one tablespoon cinnamon, one dessertspoon of cloves, cream butter and sugar together well, dredge fruit with flour, soak spices in whiskey four hours before mixing; bake two hours; put four pounds in each pan.

### ORANGE FILLING FOR CAKE

Juice and rind of two oranges, one cup sugar, yolk of one egg; butter, size of walnut; large tablespoon flour; cook in double boiler until thick.

## SOFT GINGER BREAD

One cup brown sugar, one cup molasses, one cup butter (melted), three cups of flour, four eggs, one good teaspoonful ginger, one teaspoonful soda; after mixing the sugar, molasses, butter and spices, then add the eggs, well beaten, but not separately; then the flour, soda and last, a cup of of boiling water.

## CHOCOLATE CAKE

One cup sugar, one-half cup each of butter and milk, two cups flour, two teaspoons baking powder, two eggs, grate one-half cake of unsweetened chocolate, and mix with one-half cup of milk and the yolk of one egg; sweeten to taste; add one teaspoon flavoring. Boil the dissolved chocolate until soft, then add the other ingredients and bake three-fourths of an hour. It takes one cup of milk, one-half of it for the chocolate. Prepare chocolate first, it makes the cake better if cool before adding it.

## CARAMEL FILLING FOR CAKE

One cup cream, one cup sugar, boil until it threads; add this to six tablespoonfuls of white sugar, which have been melted, but be careful not to burn; add vanilla and beat until right consistency to spread on cake.

## CHOCOLATE CAKE

One cup sugar one and one-fourth cups flour, one-half cup butter, one-half cup water, four eggs, one teaspoon baking powder, one-third cake melted chocolate; cream, butter and sugar, add eggs, then water and flour alternately and last the melted chocolate; bake ten minutes in quick oven, in three layers and use chocolate icing.

## SOUR CREAM CAKE

One cup sour cream, one cup pulverized sugar, one and three-fourth cups flour (Swansdown), three eggs beaten separately, one teaspoon baking powder (large), one-half teaspoon soda (small), one cup nuts or raisins, chopped; a little salt and vanilla; beat the eggs, add sugar, add soda and cream; roll nuts in flour; bake in muffin tins.

## CHOCOLATE COOKIES

Two cups light brown sugar, one cup melted butter, one cup sweet milk, two eggs, two teaspoons soda, one cup raisins, three cups flour, one cup English walnuts (chopped), one-fourth cake chocolate; cream butter and stir in sugar, then the eggs; add the milk with the soda dissolved in it and the flour; chop the raisins, break the nut meats and dredge with the flour from the three cups; add the melted chocolate and drop from spoon into buttered pan. When cold cover with chocolate frosting.

## SNOW CAKE

Three-fourth cup butter, one cup sweet milk, one and one-half teaspoons baking powder, two cups sugar, three cups flour, eight eggs (whites).

## CHOCOLATE FROSTING

One and one-half cups sugar, two eggs, one square chocolate; pour boiling water on sugar to dissolve; boil until strings; pour into eggs (not too hot); add melted chocolate; put into double boiler and cook until thick enough to spread.

## NUT CAKE.

Three-quarters cup sugar; one-quarter cup butter; three-eighths cup milk; one cup flour; whites of two eggs; three-quarters cup nuts chopped, almonds or English walnuts; one teaspoon cream of tartar; one-half teaspoon soda. Flavor with almond. Frost and put whole nut meats on frosting.

## HOT WATER SPONGE CAKE.

Beat together until light, one and one-half cups sugar and four eggs; add one scant teaspoon good baking powder, sifted in two cups flour; pour into this one-half cup boiling water.

## BLACKBERRY JAM CAKE.

Three eggs; one cup sugar; three-fourths cup butter; one and one-half cups flour; two tablespoons milk or cream; one teaspoon soda; two teaspoons cinnamon; one-half nutmeg; one cup of jam. Bake in two layers; put together with boiled icing or jelly.

## CREAM CAKE.

Beat two eggs; add one cup sugar; one cup cream; two cups flour; two heaping teaspoons good baking powder; one cup nuts and flavoring.

## ANGEL CAKE.

Separate and cool eleven whites of eggs, sift one tumbler of flour with one level teaspoon cream tartar three times; sift one and one-quarter tumblers sugar three times. Beat whites until stiff, carefully stir in sugar, then fold in the flour, very little at a time; flavor and bake one hour.

## DEVIL FOOD CAKE.

Yolk of one egg, beaten to cream; one-half cup cold water; one-half cup sugar; one-quarter cake Baker's chocolate. Mix and cook in double boiler until it thickens; add two teaspoons vanilla and set aside; cream one cup sugar with two-thirds cup butter; add two beaten eggs; one-half cup sour milk, with one teaspoon of soda; two cups flour. Beat well and stir in the chocolate mixture and bake about three-quarters of an hour.

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## SPICED CAKE.

Three-quarters cup butter; one and one-half cups sugar; three eggs; one cup milk; two teaspoons good baking powder; two and one-half cups flour; one teaspoon cinnamon; one-half teaspoon cloves; one-half teaspoon nutmeg.

## WALNUT CAKE.

One cup sugar; butter size of an egg; one egg; two-thirds cup milk; two cups flour; two small teaspoons good baking powder; one cup walnut meats chopped. Flavor with lemon.

## MILK FROSTING.

One and one-half tablespoons milk. Add enough pulverized sugar to thicken, and beat until smooth. Flavor.

## COMPOSITION CAKE.

One and one-half cups butter; two and one-half cups sugar, creamed with butter; five eggs, beaten separately; one cup sweet milk; one pound seeded and chopped raisins; one teaspoon soda; five cups sifted flour; one nutmeg, grated. This cake improves by standing several days.

## ORANGE CAKE.

"Wouldst thou both eat they cake and have it"?—George Herbert.

Two cups flour, two cups sugar; one-half cup water; two teaspoonsfuls of good baking powder; a little salt; yolks of five eggs and whites of three; juice and grated rind of one orange; bake in layers.

Filling for Same—Beat the whites of two eggs to a stiff froth, add enough sugar for not very stiff frosting and the juice and rind of one orange; put between layers.

## CHERRY ROLL.

Two cups sugar; two cups water put in deep pan to boil; make rich biscuit dough, roll out and cover with pitted cherries, drain juice and add to the syrup; roll dough covered with cherries, as jelly roll, and place in boiling syrup; bake; delicious.

## BLACKBERRY CAKE.

Beat three-fourths cup of butter and one cup granulated sugar together until light, then add three tablespoons of sour milk; three eggs beaten light; one teaspoon of vanilla; pinch each of cinnamon and cloves, and one teaspoon of soda mixed with two cups of flour. Then stir in one cup of blackberries, cooked with a little of the juice, but do not mash. Pour into two-layer cake pans. Bake and when cold ice.

## SPICE CAKE.

One-half cup of butter; one cup of sugar; three-quarters cup of water or

milk; three eggs; one-half teaspoon cinnamon; nutmeg; two teaspoons good baking powder; allspice. Beat butter and sugar to a cream; add yolks of three eggs and whites of two; beat until it is quite creamy; then add the water and spices. Mix baking with flour; use enough flour to make a stiff batter. Take the white of the third egg and beat enough pulverized sugar to make a frosting.

### SPONGE CAKE.

Six yolks of eggs; two cups of sugar; one cup of boiling water; one tablespoon good baking powder (small) in two and one-half cups flour; three whites of eggs beaten stiff. Mix eggs and sugar to a cream, then add the boiling water, flour and baking powder and whites of eggs last. This makes one large cake or two small ones.

### RAISED CAKE.

One cup of sugar; one-half cup of butter creamed; add one well beaten egg; one cup bread sponge; one-half cup sweet milk; one teaspoon each soda, cloves, cinnamon and allspice; one cup each of raisins and currants (chopped); flour enough to make as thick as fruit cake. Put in oven and bake at once.

### FRUIT CAKE.

One pound flour (one quart); one pound brown sugar, three-quarters pound butter; three pounds seeded raisins; one pound currants; one pound citron; one-quarter pound almonds; one nutmeg; one tablespoon cloves, cinnamon, etc.; one wine glass brandy; ten eggs. Stir butter ad sugar to a cream. Then add whites and yolks of eggs beaten separately. Then spices and add the flour just before it is put in the pan. Bake slowly. Good.

### MOLASSES CAKE.

One cupful molasses; one cupful sugar; one cupful sour milk; three and one-half cupfuls flour; one-half cupful butter; three eggs; two teaspoons soda; teaspoon ginger; a little cinnamon.

### ANGEL FOOD.

PART I.—One-half cup of sugar; one-half cup of sweet milk with one level teaspoon soda dissolved in milk. Yolks of two eggs.

PART II.—One-half cup sugar; one-half cup milk; yolks of one egg; one-half cake of chocolate. Boil till dissolved, stirring all the while. Let cool and add to the other part. One and one-half cup flour or enough to make batter thick enough; add whites, last beat stiff. Leave one-half for frosting.

### LIGHT CAKE.

One cup sugar; one tablespoonful of butter; one egg; one-half cup milk; one and one-half cups flour; one heaping tablespoonful of good baking powder; flavor to suit.

## SOCIAL CAKE.

One cup of butter; two cups of sugar; three and one-half cups flour; five eggs, beaten separately; three-quarters of a cup of milk; one teaspoon of cream of tartar; one-half teaspoon of soda; flavor with lemon.

## GINGER CAKE.

One-half cup sugar; one-half cup butter; one cup molasses; one teaspoonful of cloves; one teaspoonful of cinnamon; one teaspoonful ginger; two teaspoonfuls soda in one cup boiling water; two and one-half cups of flour; two eggs beaten lightly add last; bake in two loaves in a slow oven.

## WHITE POUND CAKE.

Beat to a cream one pound of sugar (one pint) and one-half of butter; two teaspoonfuls of good baking powder; one pound of flour; whites of sixteen eggs beaten very stiff and add last; cover with frosting before it cools.

## SPONGE CAKE.

One cup sugar; three eggs beaten separately; three and one-half tablespoons milk; one cup flour; one teaspoon baking powder.

## JAM CAKE.

One cup of sugar; one-half cup of butter; two eggs; one-half cup of jam; one-half cup of sour cream; one teaspoonful of soda; flour enough to make a batter.

## FIG FILLING.

One cup of figs chopped fine; one-half cup of sugar; one-half cup of water; put on the stove and cook for five minutes then stir till cool, then put on the cake.

## CREAM PIE FILLING.

Three cups of milk put on to warm; stir in one cup of sugar; one-half cup of corn starch mixed with milk to thicken the milk and one egg well beaten; then flavor and let cool till thickened.

## WHITE MOUNTAIN CAKE.

Two cups sugar; one-half cup butter; whites of six eggs, well beaten; one-half cup sweet milk; two cups flour; one cup corn starch; two teaspoons baking powder; bake in layers.

## FROSTING.

Boil two cups sugar and one-half cup water until it spins a thread or forms

a soft ball in cold water; pour over the beaten whites of two eggs. Flavor, beat. When cool spread between layers and on top and sides of cake.

### PRUNE CAKE.

One and one-half cups sugar; tablespoon butter; yolks of three eggs mixed well; one and one-half cups of stewed prunes which have been run through a sieve; dissolve one teaspoon of soda in the prunes; two and one-half cups sifted flour in which one teaspoon cinnamon and one-half teaspoon each cloves and allspice have been sifted; two tablespoons chocolate which have been dissolved with a little hot water. Lastly add half the beaten whites of the eggs and save the other half for filling.

Filling.—One cup sugar; one-half cup water; cook until it will thread when it falls from a spoon; add to the beaten whites and beat until thick enough to spread. This is delicious, don't fail to try it.

### BROWN STONE FRONT CAKE.

Part I.—One cup of sugar; one-half cup of butter; two eggs; one-half cup of milk; flour enough to make a stiff batter.

Part II.—Three tablespoonfuls of chocolate; one and one-half teaspoons of soda; one-half cup of hot water; put on the stove and boil three minutes; then take off and stir it into the first part and bake in a moderate oven.

### DATE OR FIG CAKE.

One cup of sugar; one-half of butter; two eggs; one-half cup of syrup; two cups of flour; one cup of buttermilk; one teaspoonful of soda; one teaspoonful of chocolate; one-half cup of nuts or figs or dates; drop on a butter tin and bake in a hot oven.

## Ices and Drinks

### LEMON ICE.

Juice of four lemons; one cup cream; three cups milk; two and one-half cups sugar; one-half teaspoon lemon extract. Dissolve the sugar in the milk; put in freezer with the cream, and freeze till it congeals a little; then add the juice of the lemons and extract, and freeze hard. Use only three lemons if you do not want it quite tart.

### MAPLE BISQUE.

Four eggs; one pint cream; one cup maple syrup. Cook yolks and syrup together till thick. Whip cream and eggs separately, and put with the custard when cold; then freeze. It will serve six bountifully, and more if served in sherbet cups. Delicious, but rich.

### FROZEN PUDDING.

One pint whipped cream; one cup sugar; three eggs. Partly beat cream; beat yolks and sugar; add to cream. Mix in the whites of eggs, beaten stiff; add about one cup of walnut meat chopped fine and pack in ice to freeze.

## APPLE SHERBET

One and one-half pints apple sauce, cooked without sugar and strained; one pint cream, whipped; two cups sugar; 4 eggs, whites of, beaten stiff; one teaspoonful vanilla; freeze about one and one-half hours before serving.

## MILK SHERBET

Two and one-half lemons and some of the grated rind, one quart milk, one pint sugar; dissolve lemon juice and sugar and put this in the freezer and turn the crank a few times—when chilled add the milk (cold).

## FROZEN LINDA PUDDING.

Whip one pint of cream; flavor with two teaspoons of vanilla; one-quarter cup of sugar added to cream. Color one-quarter of the whipped cream a light green and put it in a mold. Then sprinkle with preserved cherries, cut in small pieces (or citron). Then put a layer of one-half the whipped cream (white) next, and sprinkle chopped almonds over this. Color the rest of the cream pink and add a layer of Sultana raisins on top. Cover tightly. Place it in salt and ice for three hours.

## MAPLE PARFAIT.

Eight yolks or four whole eggs; one cup hot maple syrup; one pint thick cream. Beat the eggs and pour slowly into the syrup. Cook until mixture coats the spoon, stirring constantly to prevent burning. Let cool and add the cream; then whip until thick. Pack in ice with plenty of salt and let stand four or five hours.

# Candies

## PERSIAN SWEETS.

(An Afternoon Dainty.)

Equal portions of figs, dates and nuts. Put through food chopper. Roll in powdered sugar into balls about size of a walnut.

## CHOCOLATE FUDGE.

Use two and one-half heaping teaspoons of cocoa; two cups of sugar; one cup of milk; one teaspoon of butter. Boil until a teaspoonful of the mixture makes a soft ball in water. Remove from the fire and add one teaspoonful of vanilla. Beat until stiff and pour into a buttered pan.

## BUTTERSCOTCH.

Two cups sugar; two tablespoons water; piece of butter size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

## SALTED ALMONDS.

One-third cup olive oil; one-half pound blanched almonds; a little salt. Use salt after they have been browned in the oil.

## DIVINITY CREAMS.

Two cups granulated sugar; one-half cup corn syrup; one-half cup water. Boil until it forms brittle ball in cold water. Pour slowly over beaten whites of two eggs, stirring constantly, and when almost stiff add one cup chopped nuts and vanilla.

## FRENCH NOUGAT CANDY.

The whites of an egg; one-half egg shell full of water; flavoring. Stir in 4X sugar until you can handle with your hands. Add chopped nuts and make into molds. It can be made yellow with the yolk of an egg, brown with grated chocolate; red with red sugar. It improves with standing.

## CIRCUS TAFFY.

Two cups sugar; two tablespoon glycerine; one cup water; one teaspoon cream of tartar. Boil without stirring. When it hardens in water it is done. Add teaspoon flavoring; pour out in buttered pan. When cool, pull until white.

## UNBOILED CREAM FOR CANDIES.

To make cream for candy requires only the white of an egg; an equal quantity of water; an equal quantity of confectioners' sugar. Mix the water and white of egg well together; then work in enough sugar to make a firm but not hard paste.

## DIVINITY CANDY.

To one half cup syrup take three cups brown sugar and two-thirds cup water and set to boil. When it will make a soft ball when tested in water pour slowly over the whites of three eggs which have been beaten with one-half teaspoon salt, to a stiff froth, beating continually. The dish may be set in cold water which will hasten its thickening. Add one cup nut meats, turn in buttered tins, cut in squares.

## CHOCOLATE CARMELS.

Scrape fine or grate four squares of chocolate into one cup of milk. Set to boil, and when chocolate is entirely melted add one cup of molasses; one cup of brown sugar; heaping tablespoon butter and vanilla extract. If desired, chopped nuts may be added. Pour into greased pan to harden and mark into squares when cool.

## PEANUT CANDY.

To one pound brown sugar add one cup molasses and one cup water. Boil until it hardens when dropped in cold water. Just before taking from fire, add two ounces butter and three-quarters pound peanuts. Pour into well buttered tin. Be careful in preparing the meat that none of the brown skins are left on.

## Miscellaneous

APPLES are good for those disposed to gout and sluggish liver, as well as for all bound to a sedentary life.

ORANGES are a remedy for influenza, also a purifier of the system.

PINEAPPLES—The juice of the pineapple contains digestive powers.

THE PEACH, STRAWBERRY AND GRAPE rank very high amongst fresh fruits, having great tonic properties.

LOSE none of the parts next to the skin of fruits, as here the mineral elements are especially stored.

THE SQUASH has considerable food value, rich in gluten.

THE CARROT is very nutritious, allays inflammation, and contains pectic acid, which acts upon other food, promoting digestion.

CELERY is also a valuable agent against rheumatism, and a wonderful nerve toner.

WATERCRESS is pungent stimulant. Counteracts the effect of nicotine.

HORSERADISH stimulates, cleanses and tones up the system.

RHUBARB strengthens and incites the overworked stomach to healthy action, while its laxative qualities enable the clogged system to rid itself of much effete matter.

SPINACH and other greens are fine spring vegetables, contain much iron and have a remedial effect on the lungs and liver.

LETTUCE, fresh, crispy lettuce, is of untold value to nervous people, adults or children.

Don't forget the old time ONIONS, for in "Onion there is strength." It cleanses the general system.

ASPARAGUS is another great cleanser, highly esteemed for its diuretic and tonic properties.

BILLIOUS HEADACHE—For billious headache take the juice of a lemon in hot water before breakfast, but you must not use sugar with it.

HOW TO CLEAN AND KEEP A GAS RANGE IN FIRST CLASS ORDER—The life and efficiency of a Gas Range depends upon keeping it clean. Unlike the old-fashioned Coal Range, it does not burn off or absorb the accumulations which gather, thus the need for attention. In cleaning the range, every portion inside and out should be rubbed with an oily cloth. For oiling the cloth use a small piece of lard or suet free from salt. Olive oil, however, is the most desirable. Under no circumstances should you oil the stove when cold.

TO CLEAN CARPETS—There is just one way to keep carpets perfectly clean. Use or have a Vacuum Cleaning Machine in place of the broom each week, or each day if need be. There is nothing about the house which affords such a secure hiding place for germ laden dust as the carpets, and the plan of periodically renovating them is not only ancient and unclean, but unhealthy as well. The medical profession is up in arms about the germs which a fly brings from the street on its feet! How many more germs will adhere to the human foot than the foot of a fly? A Vacuum Machine is the only thing which will remove all the dirt from a carpet without creating dust somewhere else.

# Table of Weights and Measures

4 teaspoonfuls of liquid . . . . .	— 1 tablespoonful
4 tablespoonfuls of liquid . . . . .	— $\frac{1}{2}$ gill, $\frac{1}{4}$ cup, or 1 wineglassful
1 tablespoonful of liquid . . . . .	— $\frac{1}{2}$ ounce
1 pint of liquid . . . . .	— 1 pound
2 gills of liquid . . . . .	— 1 cup, or $\frac{1}{2}$ pint
1 kitchen cup . . . . .	— $\frac{1}{2}$ pint
1 heaping quart of sifted flour, or 4 cups . . . . .	— 1 pound
4 cups of flour . . . . .	— 1 quart, or 1 lb.
1 rounded tablespoonful of flour . . . . .	— $\frac{1}{2}$ ounce
3 cups of cornmeal . . . . .	— 1 pound
1 $\frac{1}{2}$ pints of corn meal . . . . .	— 1 pound
1 cup of butter . . . . .	— $\frac{1}{2}$ pound
1 pint of butter . . . . .	— 1 pound
1 tablespoonful of butter . . . . .	— 1 ounce
Butter the size of an egg . . . . .	— 2 ounces
Butter the size of a walnut . . . . .	— 1 ounce
1 solid pint of chopped meat . . . . .	— 1 pound
10 eggs . . . . .	— 1 pound
A dash of pepper . . . . .	— $\frac{1}{8}$ teaspoonful 3 good shakes
2 cups of granulated sugar . . . . .	— 1 pound
1 pint of granulated sugar . . . . .	— 1 pound
1 pint of brown sugar . . . . .	— 13 ounces
2 $\frac{1}{2}$ cups of powdered sugar . . . . .	— 1 pound

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Five Per Cent Fund	50,000.00
Municipal and Other Bonds	971,947.20
Furniture and Fixtures	77,500.00
Cash and Due from Banks	3,387,459.65

**\$10,718,856.14**

**LIABILITIES**

Capital Stock	\$1,000,000.00
Surplus	500,000.00
Undivided Profits less expenses and taxes paid	118,951.14
Reserved for taxes	6,542.36
Circulation	1,000,000.00
Deposits	\$693,362.64

**\$10,718,856.14**

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Remove a slice from the top of the required number of tomatoes and scoop out the centers; cut off the tops of the kernels from ears of fresh sweet corn; scrape out the pulp, leaving the hulls on the ears. Sprinkle a little salt on the inside of the tomatoes, mix a little salt and paprika and butter with the corn. Set the pieces cut from tomatoes in place, put in buttered earthenware dish and bake in moderate oven until tomatoes are soft. Green and red peppers may be mixed with the corn instead of paprika. This dish is suitable for luncheon or supper, or as a vegetable entree at dinner.

### CHEESE SOUFFLE.

One tablespoonful butter, 1 tablespoonful flour, 1 cupful cheese (old) grated, 1 cupful milk, 3 eggs, salt, pepper, paprika to taste. Melt butter in chafing dish. Add flour; when reduced to a smooth paste, add milk and stir until it thickens. Add the cheese and cook until cheese is melted, stirring the meanwhile. Add yolks of eggs, which have been beaten light.

When all is the consistency of custard, gently fold in the whites of the eggs which have been beaten very stiff. Cook from 10 to 15 minutes covered.

### CRAB A LA NEWBERG.

Pick crab in pieces, place on stove with wine glass sherry, simmer slowly; when nearly dry, add little salt, 3 eggs, beaten light, 1 tablespoonful of butter. Do not put in eggs until just before serving.

### SHRIMP NEWBERG.

Two eggs,  $\frac{1}{2}$  pint cream,  $\frac{1}{4}$  teaspoon Worcestershire sauce, butter size of a walnut, 1 can of shrimps.

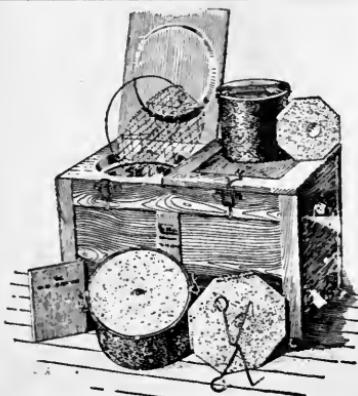
Cut shrimps in 2 or 3 pieces. Cook in chafing dish or double boiler till it thickens. Serve on hot toast.

### WELSH RAREBIT.

Place in chafing dish piece of butter size of walnut; when melted add 1 pound of rich American cream cheese, cut or shave into small pieces. Stir until melted, then cayenne pepper to taste. Have  $\frac{1}{2}$  teaspoon dry mustard in cup mixed smooth with a little cold water; add boiling water until cup is half full. Pour into the melted cheese to thin it. Stir a few minutes till well mixed, then add yolks of 2 eggs well beaten. Stir a few minutes, and serve on hot crackers.

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AGENTS

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### TEA AND COFFEE.

"Nothing regulates a man's temper and humor for the day more than does a good breakfast, and a cup of good coffee constitutes a good breakfast."

#### HINTS ON TEA MAKING.

First, the water in which the leaf is used should be poured on the tea the moment it boils. Of all teapots, the little brown earthenware teapot is the very best for the purpose. The teapot must be thoroughly hot before tea is put into it. The connoisseur will half fill it with hot water, put on the lid, and set it on the heating stove or range until only the handle can be touched with impunity from heat. By following this plan, less tea is required than if the thorough heating of the teapot has been neglected. About 8 minutes are required for the infusion of black tea and about 5 minutes for green.

#### GOOD COFFEE.

One pint of coffee, enough cold water to wet the grounds, 1 gallon boiling water; boil 3 minutes; let stand where it will keep hot for 15 minutes, then drain and it is ready to serve.

#### FRENCH DRIP COFFEE—"CAFE NOIR."

In making coffee use fresh water as soon as it boils. Do not let it boil and steam until the pure water is all evaporated. For 1 ordinary cup take 2 tablespoonfuls of finely pulverized coffee, which press down slightly in the strainer, then pour on the boiling hot water, letting it drip for about 8 minutes. When the water is all filtered through, you have "Cafe Noir," a very strong black coffee.

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